



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Vivian T. Chen, MSW, ScD  
Health Operations Director

## Health Department

## Consumer Environmental Health

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164  
web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

# Routine Food Inspection

HARMINDER SINGH  
BRADY KWIK PANTRY  
7919 N 60TH ST  
MILWAUKEE, WI 53223

July 31, 2007

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount: \$0.00**

Code Number	Description of Violation	Correct By
12-201.11(C)	The current food manager certificate is expired. Provide and post a valid food managers certificate. Be able to provide documentation of registration by the reinpection.	07/31/2007
6-301.11	No soap available at the back hand wash sink. Supply all hand sinks with soap. Monitor and refill immediately when empty.	07/31/2007
3-501.18	Expired milk was found in the reach in cooler. Potentially hazardous food must be discarded if the container is not properly date marked or has exceeded the time allowed.	07/31/2007
3-501.17	Ready-to-eat potentially hazardous food held for more than 24 hours must be clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. Once cut into, RTE food must be discarded within 7 days.	07/31/2007
4-601.11	The floor of the walk in cooler is dirty. Clean and maintain clean the floor. If needed, provide shelving so the floor can be properly cleaned.	08/14/2007
3-306.11	Beverages are being stored in coolers with standing water. If ice is being used to cool the beverages, the melted ice (water) must be drained out frequently. Check the coolers and drain them frequently throughout the day. Do not let the beverages remain in standing water.	08/14/2007
5-202.11	The drain for the ice machine in the back is leaking onto the floor. Properly adjust the drain so that the funnel catches the waste water. Ensure that the air gap remains present on the ice machine drain,	08/14/2007



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Vivian T. Chen, MSW, ScD  
Health Operations Director

## Health Department

## Consumer Environmental Health

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164  
web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

- |           |   |            |
|-----------|---|------------|
| 4-601.11  | Observed a few dirty knives being stored in the knife rack. All knives must be clean and sanitized before being placed in the knife rack. Remove the dirty knives and properly wash and sanitize before storing.  | 07/31/2007 |
| 4-701.10  | Equipment and utensils were not being properly sanitized. The sanitizing sink was full of old clothes. When washing equipment and utensils, all 4 basins of the ware wash sink is required. The first sink on the left is for prewashing or dumping, the next sink needs to be a soap and water mixture, the next sink is to only have clear water for rinsing, and the last basin needs to be filled with the correct sanitizer/water concentration for sanitizing. All the steps must be followed whenever washing utensils or equipment. | 07/31/2007 |
| 6-501.114 | Many unnecessary items were found in the back and front storage areas (ie: grill, household items, etc.). Remove all items that are not necessary for the operation to prevent and pest harborage. Organize and remove the clutter.<br><br>Many ceiling tiles are missing near the back exit. Replace the missing ceiling tiles in the back.<br><br>The base cove near the ware wash is coming apart. Replace/repair the base cove to code.   | 08/14/2007 |
| 3-302.11  | Employee personal food is being stored in the same cooler with food for sale. Provide a designated location for all employee food.  | 07/31/2007 |

### Inspection Notes

Notes: There is ice buildup inside the freezers. De-ice all freezers and repair/replace gaskets where needed. Provide a new table (stainless steel) for the slushy machine.

On 7/31/2007, I served these orders upon HARMINDER SINGH by leaving this report with

Inspector Signature (Inspector ID: 66)

Operator Signature

Please be advised that this document is subject to public review under open records law. - Wis. Statutes section 19.35(1)(a)